

To view, access or request
information on food defense
activities in South Carolina, visit
www.scdhec.gov/food.

To view, access or request
information on food defense
activities from the FDA, visit
www.FDA.gov/fooddefense.



PREVENTING THE INTENTIONAL CONTAMINATION OF FOOD



South Carolina Department of Health
and Environmental Control

www.scdhec.gov

*We promote and protect the health
of the public and the environment.*

FOOD DEFENSE VS. SAFETY?

Food defense is distinct from food safety.

Food safety is concerned with preventing accidental contamination due to improper food handling, sanitation and hygiene in a restaurant.

Food defense is concerned with preventing intentional food contamination by malicious or terrorist individuals using biological, chemical or other agents.

Food defense consists of practical and cost-effective defensive measures to minimize the risk of malicious contamination of food and beverages.

Food defense protects your customers' health and your business reputation. While each business is unique, every facility can use some basic defensive measures.



WHAT IS ACCIDENTAL FOOD CONTAMINATION?

Food contamination due to poor food handling and storage practices.

WHAT IS INTENTIONAL FOOD CONTAMINATION?

Purposeful contamination of food by an individual or group, with intent to cause harm to people.

WHAT YOU CAN DO

- Monitor buffet, food prep and food delivery areas with security cameras.
- Conduct staff meetings before each shift.
- Train staff to detect and report signs of food tampering.
- Verify the ID of delivery personnel.
- Ensure employees wear ID badges, uniforms or both.
- Ensure employees store personal items in lockers.
- Store chemicals and cleaning products safely and properly.
- Perform criminal background checks before hiring new employees.